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HONOLULU, HAWAII

November 22, 2010

Aloha Council Members:

Thank you for your time in reviewing my testimony in favor of Resolution 10-276, CD1, requesting for a major modification of the the planned review use for the Kapi'olani Community College Culinary Institute of the Pacific .

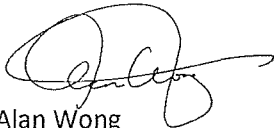
I am a strong supporter of the establishment of the Culinary Institute of the Pacific on the grounds of the former Fort Ruger Cannon Club site. Attached is the testimony I previously submitted in support of Resolution 10-144.

I am definitely in support of the Culinary Institute of Hawaii's application for its PRU (Resolution 10-276, CD1). By building the Culinary Institute of the Pacific and offering advanced degrees in the culinary arts with state-of-the-art facilities right here in Hawaii, talented local students will no longer have to move to the mainland to obtain a bachelors' degree in the culinary arts and can remain here with the assurance that they will receive a quality education equivalent to what they would receive on the mainland. We will attract students from other states and internationally as well, adding to the health and strength of our local economy. We will not have to struggle to find capable and trained individuals to meet the needs of our hotels and restaurants. In turn, our service will naturally improve, our visitors will be much happier to visit and return to our state and, again, our economy will be strengthened.

Please pass Resolution 10-276, CD1 requesting for a Major Modification of Plan Review Use.

Thank you.

Sincerely,



Alan Wong
Chef/Owner

MISC. COM. 1880

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PH



July 14, 2010

Aloha Council Members:

Thank you for your time in reviewing my testimony in favor of Resolution 10-144, Granting a Special Management Area Use Permit for the Kapi'olani Community College Culinary Institute of the Pacific (Applicant: Kapi'olani Community College, University of Hawai'i).

I graduated from Kapiolani Community College when it was located on Pensacola Street. I subsequently taught at KCC when the Diamond Head Campus opened. I owe a tremendous amount of gratitude for the education I received and the opportunities given to me as a result of attending the program. It helped open my eyes and made me the culinarian, and person, that I am today.

I did not know a lot about the restaurant business back then. KCC offered me an affordable education and it gave me my culinary beginnings -- enough so that I could go to the mainland and successfully complete an apprenticeship, which would not have been possible without my education at KCC.

I believe in mentoring the next generation of cooks and managers for they will be the next leaders in our profession. Hawaii has suffered a "brain drain" from our young people moving away to other states for education and employment. We need to do all we can to keep them here. If we fail to do what other culinary institutions across America like the Culinary Institute of America (CIA), Johnson and Wales, California Culinary Academy and the like are doing -- which is providing higher learning and more advanced programs -- we will lose students to mainland institutions and some will not return to Hawaii if offered mainland work opportunities. The timing is critical and the time is now.

I was recently at the CIA a few months ago, and I was amazed at what learning opportunities those students have compared to what we currently offer in Hawaii.

Hawaii Regional Cuisine has done a lot for the culinary image of the state and has become a very popular type of cuisine, attracting many visitors to Hawaii just to taste it. Our strategic location makes us truly the melting pot of the Pacific and, in the same vein as what the East-West Center at UH-Manoa has done for international relations, we have the opportunity to create a culinary school that showcases and teaches what comes naturally for us, which is east-west cooking. Nowhere else in the world can claim to take European-style cookery, borrow from all the ethnic influences that are uniquely gathered in Hawaii, and combine them. No other American school is closer to the Far East than Hawaii. We are truly the gateway to Asia for the American student, and the perfect gateway to America for the Asian student.

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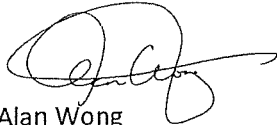
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Resolution 10-144
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By building the Culinary Institute of the Pacific and offering advanced degrees in the culinary arts with state-of-the-art facilities right here in Hawaii, talented local students will no longer have to move to the mainland to obtain a bachelors' degree in the culinary arts and can remain here with the assurance that they will receive a quality education equivalent to what they would receive on the mainland. We will attract students from other states and internationally as well, adding to the health and strength of our local economy. We will not have to struggle to find capable and trained individuals to meet the needs of our hotels and restaurants. In turn, our service will naturally improve, our visitors will be much happier to visit and return to our state and, again, our economy will be strengthened.

I urge you to pass Resolution 10-144. Our generation is charged with making the right decisions today so that future generations can sustain and improve upon what we have. Help us prevent the "brain drain" that plagues Hawaii so that we can ensure that our children's grandchildren will be able to live in Hawaii and enjoy what we enjoy today.

Thank you.

Sincerely,

A handwritten signature in black ink, appearing to read 'Alan Wong', with a stylized flourish extending to the right.

Alan Wong
Chef/Owner